

FOOD & WINE

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for every night of the week

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PAGE 115

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wine country on
the planet

PAGE 174



Orecchiette
with sautéed greens—
delicious with a
Sauvignon Blanc

PAGE 148

U.S. \$4.50 CANADA \$6

chef recipes **made easy**

Chef Richard Reddington and wine director Chris Blanchard create impeccable, eclectic food-and-wine pairings at Napa Valley's Redd. Here, F&W simplifies Reddington's recipes and suggests easy-to-find versions of Blanchard's wine matches.

PHOTOGRAPHS BY TINA RUPP



LEMONY SHRIMP SALAD, P. 148

Chef Richard Reddington may have been a sommelier in a past life. At Redd, his Napa Valley restaurant, he and wine director Chris Blanchard are so committed to wine that diners can pick a bottle first, then ask the kitchen to prepare a dish to match. Although Reddington shies away from labels like "fusion food" and "global cuisine," his wine-friendly recipes vary from succulent stir-fried chicken in lettuce cups (paired with a Tempranillo from Spain's Ribera del Duero) to fresh arugula and Swiss chard ravioli in a delicate green garlic-wine broth (best with a California Chardonnay). Reddington's newest project—released in February—is a house wine that he developed with Christian Moueix at Napa Valley's Dominus Estate. It's a Bordeaux blend of Cabernet and Merlot, appropriately named Redd Wine. What kind of dish would go best with it? Grilled meat or fish, or even barbecue, says Reddington.

Lemony Shrimp Salad

TOTAL: 30 MIN; 4 SERVINGS

CHEF WAY Richard Reddington tosses butter lettuce and shrimp in a lemony vinaigrette, then tops the dish with a second salad of romaine, tomato, avocado and bacon in a Caesar dressing.

EASY WAY Combine the best elements of both salads to create one amazing dish.

½ lemon, plus 2 tablespoons fresh lemon juice

½ teaspoon black peppercorns

Salt

1 pound shelled and deveined medium shrimp

2 tablespoons extra-virgin olive oil

2 tablespoons grapeseed or vegetable oil

Pinch of sugar

Freshly ground pepper

2 hearts of romaine, cut into 1-inch-wide ribbons

1 cup grape tomatoes, halved

1 Hass avocado, diced

2 tablespoons snipped chives

1. Fill a medium saucepan with water. Squeeze the lemon half into the water, then add it to the water with the peppercorns and a generous pinch of salt; bring to a boil. Add the shrimp and simmer until curled and just pink, about 3 minutes. Using a slotted spoon, transfer the shrimp to a paper towel-lined plate. Freeze the shrimp until just chilled, about 5 minutes.

2. Meanwhile, in a large bowl, whisk the lemon juice with the olive oil, grapeseed oil, sugar and a generous pinch each of salt and pepper. Add the romaine, tomatoes, avocado and shrimp and toss. Transfer to plates, garnish with the chives and serve.



ORECCHIETTE WITH SAUTÉED GREENS

SOMMELIER CHOICE Chris Blanchard pairs a slightly riper, more full-bodied Sauvignon Blanc with this dish: The intense 2005 Joseph George Sauvignon Blanc.

EASY-TO-FIND CHOICE The rich 2004 Rancho Zabaco Russian River Valley Sauvignon Blanc.

Orecchiette with Sautéed Greens and Scallion Sauce

TOTAL: 30 MIN; 4 SERVINGS

CHEF WAY Reddington fills homemade ravioli with ricotta, mascarpone, arugula, spinach and Swiss chard, then serves them in a green garlic-and-white wine sauce.

EASY WAY Toss store-bought orecchiette with arugula and chard (both are tastier than spinach) and make the sauce with scallions instead of green garlic, which can be hard to find.

¾ pound orecchiette pasta

4 tablespoons unsalted butter

1 bunch of scallions, thinly sliced

3 garlic cloves, thinly sliced

¾ cup dry white wine

Salt and freshly ground pepper

2 tablespoons extra-virgin olive oil

One 5-ounce bag of baby arugula

6 large Swiss chard leaves, stems and central ribs discarded, leaves coarsely chopped

¼ cup mascarpone cheese

1. In a large pot of boiling salted water, cook the orecchiette until al dente. Drain, reserving ¼ cup of the cooking water.

continued on p. 149



SMOKED SALMON PANINI

SEARED SCALLOPS WITH
CAULIFLOWER, CAPERS AND RAISINS

2. Meanwhile, in a medium saucepan, melt the butter. Add the sliced scallions and garlic and cook over low heat until softened, about 5 minutes. Add the white wine and cook over moderate heat until reduced by half, about 5 minutes. Add $\frac{1}{2}$ cup of water and puree the mixture in a blender until smooth. Season the scallion sauce with salt and pepper.

3. Wipe out the pasta pot and heat the olive oil in it. Add the arugula and Swiss chard; cook over high heat until wilted, 5 minutes. Add the pasta, scallion sauce and the reserved pasta cooking water and simmer, tossing and stirring, until the sauce is thick, about 3 minutes. Stir in the mascarpone, season the pasta with salt and pepper and serve.

SOMMELIER CHOICE For these orecchiette, Blanchard suggests pouring a Sauvignon Blanc from the Loire Valley in France, which has a lightly grassy zestiness. He likes the 2005 Régis Minet Vieilles Vignes Pouilly-Fumé.

EASY-TO-FIND CHOICE 2005 Pascal Jolivet Sancerre.

Smoked Salmon Panini

TOTAL: 15 MIN; 4 SERVINGS

CHEF WAY Reddington serves this crispy, salty smoked salmon panini with a small bowl of asparagus soup.

EASY WAY This delicious sandwich is good enough to stand on its own—no need for the asparagus soup.

- 8 slices brioche
- Dijon mustard, for spreading
- 8 thin slices Gruyère cheese
- $\frac{1}{2}$ pound thinly sliced smoked salmon
- Finely grated zest of 1 lemon
- Salt and freshly ground pepper

Heat a panini press. Spread 4 of the brioche slices with mustard and top each one with 1 slice of Gruyère; divide all of the smoked salmon and the lemon zest between the 4 slices. Season lightly with salt and pepper and cover with the remaining slices of Gruyère. Close the sandwiches and grill for 2 to 3 minutes, until toasted and the cheese is melted. Cut the sandwiches in half and serve.

SOMMELIER CHOICE The toasty oak in a white Bordeaux like the 2003 Château Carbonnieux Pessac-Léognan Bordeaux Blanc complements the smoky salmon.

EASY-TO-FIND CHOICE 2005 Merryvale Starmont Napa Valley Sauvignon Blanc.

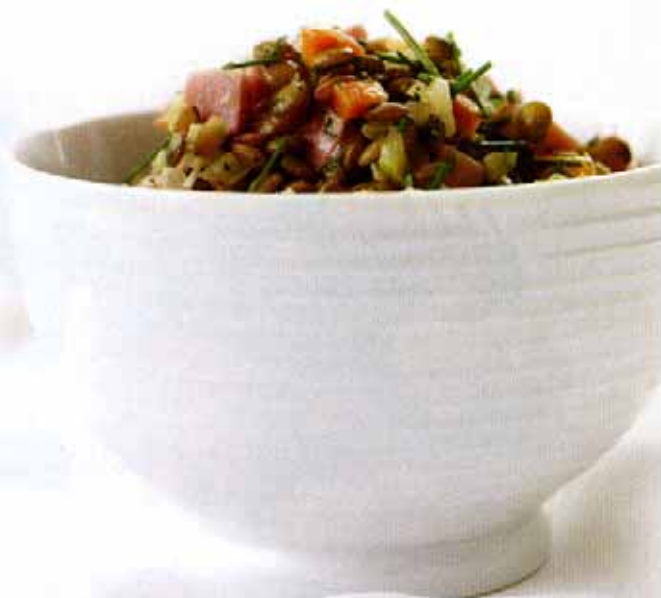
Seared Scallops with Cauliflower, Capers and Raisins

TOTAL: 30 MIN; 4 SERVINGS

CHEF WAY A cauliflower puree and a drizzle of balsamic reduction accompany tender sautéed scallops.

EASY WAY Cook bits of cauliflower in the skillet with the scallops, omitting the time-consuming puree. Add a splash of balsamic vinegar at the end of cooking—no reducing necessary.

- $\frac{1}{2}$ small head of cauliflower, cut into small florets (4 cups)
- 1 tablespoon extra-virgin olive oil
- 12 jumbo scallops (1 $\frac{1}{2}$ pounds), side muscle removed
- Salt and freshly ground pepper
- 2 tablespoons unsalted butter
- $\frac{1}{4}$ cup chopped roasted almonds, preferably marcona
- 2 tablespoons drained small capers
- 2 tablespoons golden raisins
- 2 tablespoons balsamic vinegar
- 1 tablespoon chopped flat-leaf parsley



WARM LENTIL AND HAM SALAD

1. Bring a medium saucepan of salted water to a boil. Add the cauliflower and boil over high heat until just tender, 3 to 4 minutes. Drain, shaking off the excess water.

2. In a large skillet, heat the oil until shimmering. Season the scallops with salt and pepper; add to the skillet in a single layer and cook over high heat until golden and crusty, about 2 minutes. Turn the scallops. Add the butter, cauliflower, almonds, capers and raisins and cook undisturbed until the scallops are white throughout and the cauliflower is lightly browned in spots, about 1 minute longer. Add the balsamic vinegar and stir gently to coat. Transfer to plates, garnish with the parsley and serve.

SOMMELIER CHOICE Blanchard suggests the 2005 Vinum Cellars Vista Verde Vineyard Viognier, which is as exotically rich as these sautéed scallops are.

EASY-TO-FIND CHOICE Richard Bruno, co-owner of Vinum Cellars, also makes wines for Smoking Loon, a much larger brand; try the refreshing 2005 Viognier.

Warm Lentil and Ham Salad

TOTAL: 40 MIN; 4 TO 6 SERVINGS

CHEF WAY Reddington cooks smoked ham hock (the lower portion of a hog's hind leg), which he transforms into a ham foam. He serves the dish topped with quail.

EASY WAY Leave out the ham foam and quail; the lentils and ham are delicious on their own with the sherry vinaigrette.

- 2 tablespoons unsalted butter
- 1 medium onion, finely chopped
- 3 light-green celery ribs, finely diced
- 2 carrots, cut into ½-inch dice
- 1 cup brown lentils, picked over

- 2 cups chicken stock or low-sodium broth
- 3 cups water

Salt and freshly ground pepper

- ¾ pound thickly sliced smoked ham, cut into ½-inch dice
- 1 tablespoon Dijon mustard
- 2 tablespoons sherry vinegar
- 1 garlic clove, minced
- 2 tablespoons grapeseed or vegetable oil
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons minced flat-leaf parsley
- ¼ cup snipped chives

1. In a large saucepan, melt the butter. Add the onion, celery and carrots and cook over moderately high heat, stirring, until softened, about 5 minutes. Add the lentils, stock and water and bring to a boil. Simmer over moderate heat until the lentils are tender, about 25 minutes. Season with salt and pepper. Add the ham and cook just until heated through, about 2 minutes. Drain well and return the lentils and ham to the saucepan.

2. Meanwhile, in a small bowl, whisk the mustard with the vinegar and garlic. Whisk in the grapeseed and olive oils and season with salt and pepper. Stir the dressing into the lentils and fold in the parsley and chives. Serve warm or at room temperature.

SOMMELIER CHOICE Blanchard likes the earthy notes in the 2001 White Hawk Vineyard Syrah, from California's Central Coast.

EASY-TO-FIND CHOICE 2005 Jaffurs Santa Barbara County.

Prosciutto-Wrapped Halibut with Asparagus Sauce

TOTAL: 45 MIN; 4 SERVINGS

CHEF WAY A foamed prosciutto emulsion tops roasted halibut.

EASY WAY Instead of using prosciutto to make a foam, simply wrap the rich, salty-sweet meat around the fish before roasting.

- 5 tablespoons unsalted butter
- 4 scallions, thinly sliced
- 1 pound asparagus, spears sliced ½ inch thick, tips reserved separately
- 1 cup water
- 1 cup packed baby spinach leaves

Salt and freshly ground pepper

- 8 thin slices of prosciutto
- 4 skinless halibut fillets (about 5 ounces each)
- 8 small sage leaves, halved lengthwise
- 1 tablespoon extra-virgin olive oil

1. Preheat the oven to 450°. In a skillet, melt 4 tablespoons of the butter. Add the scallions and cook over low heat until softened, about 3 minutes. Add the asparagus spears and the water and cook until tender and the water is reduced to ¼ cup, about 5 minutes. Add the spinach and cook just until wilted, about 2 minutes. Puree the mixture in a blender until smooth; season with salt and pepper. Transfer the sauce to a small saucepan and keep warm.

2. Arrange the prosciutto slices in pairs, overlapping them slightly. Place a halibut fillet in the center of the prosciutto and top each fillet with 2 sage leaves. Season with salt and pepper and wrap the prosciutto around the fish.

3. In a large ovenproof skillet, melt the remaining 1 tablespoon of butter in the olive oil. Add the halibut and cook over high heat until browned on the bottom, about 3 minutes. Carefully flip the fish and add the asparagus tips to the skillet. Transfer to the oven and roast the prosciutto-wrapped halibut for 5 minutes.

4. Spoon the asparagus-spinach puree onto plates. Arrange the prosciutto-wrapped halibut and asparagus tips alongside and serve immediately.

SOMMELIER CHOICE A precise and minerally white, like the 2005 Pierre Gaillard St-Joseph Blanc.

EASY-TO-FIND CHOICE 2005 E. Guigal Côtes-du-Rhône Blanc.

Stir-Fried Chicken in Lettuce Leaves

TOTAL: 40 MIN; 4 SERVINGS

CHEF WAY After Reddington marinates this Asian-style chicken for a minimum of three hours, he sautéed it with eggplant, carrots, scallions and mint.

EASY WAY Marinate the chicken for just 10 minutes before stir-frying, then serve it with shredded carrot, sliced scallions and fresh mint, plus green-leaf lettuce leaves for wrapping.

1 pound skinless, boneless chicken thighs, cut into ½-inch dice

3 large garlic cloves, very finely chopped

1½ tablespoons very finely chopped fresh ginger

½ teaspoon crushed red pepper

3 tablespoons vegetable oil

Salt and freshly ground black pepper

1 tablespoon soy sauce

1½ teaspoons dry sherry

1½ teaspoons Chinese black bean sauce

1½ teaspoons sugar

¾ teaspoon cornstarch dissolved in 2 tablespoons water

1 head of green-leaf lettuce, leaves separated

1 large carrot, coarsely shredded on a box grater

4 scallions, thinly sliced

¼ cup shredded mint

1. In a medium bowl, toss the diced chicken thighs with the garlic, ginger, crushed red pepper and 1 tablespoon of the oil and season with salt and pepper. Let the chicken stand for 10 minutes.

2. Meanwhile, in a small cup, combine the soy sauce with the dry sherry, black bean sauce and sugar. Stir in the dissolved cornstarch.

3. Heat a large skillet or wok until very hot to the touch. Add the remaining 2 tablespoons of vegetable oil and heat until smoking, swirling the skillet to coat with the hot oil. Add the marinated chicken and stir-fry over high heat until browned all over, about 10 minutes. Stir the sauce and add it to the chicken, stirring to coat; cook just until the sauce is thickened and glossy, about 1 minute.

4. Arrange the lettuce leaves, shredded carrot, sliced scallions and shredded mint in separate serving bowls and serve with the chicken.

SOMMELIER CHOICE A Spanish Tempranillo's acidity helps it stand up to the intensity of flavor in this dish, Blanchard says. He recommends the 2003 Bodegas Vizcarra Crianza Ribera del Duero.

EASY-TO-FIND CHOICE 2003 Tinto Pesquera, another Ribera del Duero red.

Poached Eggs with Chicken Hash

TOTAL: 30 MIN; 4 SERVINGS

CHEF WAY Reddington prepares this hash with a chicken jus made from chicken bones, vegetables, white wine and chicken stock, serving slices of bacon alongside.

EASY WAY Make the chicken hash without the jus and spike it with bits of chopped, meaty bacon.

Salt

1 large baking potato (¾ pound), peeled and cut into ½-inch dice

1 tablespoon extra-virgin olive oil

¾ pound skinless, boneless chicken thighs, cut into ½-inch dice

Freshly ground pepper

2 slices of meaty bacon (2 ounces), cut into ¼-inch dice

1 small onion, very finely chopped

2 light-green celery ribs, finely chopped

4 large eggs

Hot sauce, for serving

1. Bring a small saucepan of water to a boil. Add a pinch of salt and the diced potato and boil over high heat until just tender, about 5 minutes; drain.

2. In a large skillet, heat the olive oil until shimmering. Season the chicken with salt and pepper and add it to the skillet along with the diced bacon. Cook over high heat, stirring occasionally, until the chicken is browned all over, about 5 minutes. Add the onion and celery and cook until they are softened, about 3 minutes. Add the cooked diced potato, season with salt and pepper and cook over moderately high heat, pressing gently on the chicken hash with a spatula and turning it once, until it's browned, about 10 minutes; keep the chicken hash warm.

3. Meanwhile, bring a skillet of water to a boil. Crack an egg into a small bowl and carefully slide it into the simmering water. Repeat with the remaining 3 eggs. Simmer over moderately low heat until the whites are set and the yolks are still runny, about 4 minutes.

4. Transfer the chicken hash to plates. Using a slotted spoon, transfer a poached egg to each plate and serve, passing hot sauce on the side.

SOMMELIER CHOICE A smoky Rhône valley red: 2004 Yann Chave Le Rouvre Crozes-Hermitage.

EASY-TO-FIND CHOICE 2005 Delas Frères Les Launes, also from the Rhône. ●